

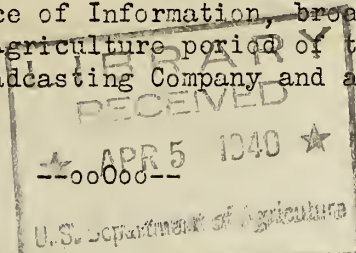
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NOTES ON LIQUEFIED GAS AND SELECTING A GAS RANGE

An interview between Miss Ruth Van Deman, Bureau of Home Economics, and Mr. Wallace Kadderly, Office of Information, broadcast Tuesday, March 5, 1940, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and a network of 92 associate radio stations.



WALLACE KADDERLY:

And here in Washington -- keeping her regular Tuesday engagement with us again is Ruth Van Deman --- with more news of the research going on in the Bureau of Home Economics. As those of you who listen to these reports from week to week know, this is research that touches many of the questions that come up in everyday living in just about everybody's home -- research on how to stretch the food dollars to get better balanced diets -- how to roast meats and make breads and cook in the modern way --- how to choose good-wearing fabrics --- and, as we learned last week, even how to convert the rind of a grapefruit, the part that's generally thrown away, into a delicious confection that fairly melts in the mouth.

But, Ruth, maybe I'm getting over-expansive here - edging in on your story.

RUTH VAN DEMAN:

Not in the least, Wallace. Home economics is for the men of the family just as much as the women.

And I'm glad you mentioned the candied grapefruit peel. Because that reminds me of orange marmalade. And orange marmalade reminds me of hot gingerbread --

KADDERLY:

Slower, please --- I don't quite see how orange marmalade and hot gingerbread ---

VAN DEMAN:

---Belong together?

KADDERLY:

Um.

VAN DEMAN:

Just this way. If you want a good dessert one of these blustery March days, take a square of hot gingerbread ---

KADDERLY:

May I have the corner piece?

VAN DEMAN:

You may. And after you get the gingerbread on your dessert plate, top it with a spoonful or two of orange marmalade ---

(over)

KADDERLY:

Would a combination of orange and grapefruit marmalade do?

VAN DEMAN:

Certainly any of the citrus fruit marmalades. They all have that same appetizing tang.

KADDERLY:

Fresh-baked gingerbread with a garnish of orange marmalade --- Would you call it a garnish? -- Anyway I'd like to garnish a piece.

VAN DEMAN:

Sure that's legal?

KADDERLY:

Maybe not. Well, anyway we'll put down gingerbread and orange marmalade as a post script to last week's citrus broadcast.

VAN DEMAN:

And maybe a pre script to what I have here --- this is some information about liquefied gas.

KADDERLY:

Oh---the new bulletin on "Liquefied Gas for the Household."

VAN DEMAN:

This is the one -- put out jointly by the Bureau of Agricultural Chemistry and Engineering and the Bureau of Home Economics. Miss Helen Holbrook supervised the work in our laboratories. They cooked the same kind of meals on different stoves using liquefied gas, electricity, kerosene, and gasoline, as the fuel, so as to get facts on which to compare efficiency and cost.

KADDERLY:

Ruth, there's one point about this liquefied gas that I want to be sure I understand. This is the gas that arrives at the back door in heavy cylinders or tanks ---

VAN DEMAN:

That's right.

KADDERLY:

And another point about where this gas comes from. I realize it's a commercial product now ---

VAN DEMAN:

That's right.

KADDERLY:

But it originally came from --- or the stuff it's derived from --- came from the natural gas wells.

VAN DEMAN:

That's right. The wells they get "wet" natural gas from in Oklahoma, and Texas, and California. The two most common of these liquefied gasses are what the chemists call propane and butane.

KADDERLY:

But they're sold under various trade names.

VAN DEMAN:

Um-hum. That's right. And they can be used for running water heaters and refrigerators as well as cook stoves.

KADDERLY:

I do know that this liquefied gas, or bottled gas, as I think it's sometimes called, is proving very convenient in farm homes and communities where there's no central gas or electric system.

VAN DEMAN:

Turning the subject to gas ranges, here's something else prepared by the household equipment division.

KADDERLY:

"Points to look for in selecting a gas range."

VAN DEMAN:

Yes, we've had a great many requests for a brief kind of a buying guide --- something that will help a woman to put her finger on the features most important to comfort, and convenience, and safety, in the up-to-date, stream-lined gas ranges. So the household equipment specialists got together this little circular.

KADDERLY:

I see it covers everything from types of gas ranges and general design, to features about the oven, and top burners, oven regulator ---

VAN DEMAN:

Yes, right on down to pilot lights and the smooth, shiny enamel that makes the modern gas stove easy to keep clean.

Speaking of the oven, there are several points in convenience that need checking. One of course is the place of the oven in relation to the burners and the general design of the stove.

KADDERLY:

Yes, I see by these sketches here on page 3, in the cabinet type the oven is high up on the right ---

VAN DEMAN:

Yes, you can get it right or left, depending on how you want to place the stove in the kitchen.

KADDERLY:

And the table-top has the oven lower down ---

VAN DEMAN:

That's so the top comes flush with the burners, and makes a good work surface ---

KADDERLY:

To rest the pots and pans on ---

VAN DEMAN:

Exactly.

KADDERLY:

But this third picture --- apartment type as it's called --- the oven there seems to be underneath the burners. Wouldn't you have to stoop when you put things in to bake? ---

VAN DEMAN:

Yes. That is a draw back. But that's the most compact type of gas range there is --- designed to save kitchen space.

KADDERLY:

For kitchenette cookery ---

VAN DEMAN:

Yes, we had one of those in an apartment I lived in once and when Thanksgiving came we found we couldn't get the turkey into the oven.

KADDERLY:

What'd you do? Go without turkey?

VAN DEMAN:

Oh, took it to the neighbors. So that's another point to check on -- in buying a gas range --- the size of the oven. Be sure it's large enough to accomodate all the pans, and baking dishes, and so on, you're likely to put into it at one time.

And check on whether the racks are easily adjusted --- and whether they lock when you pull them out --- so they don't tip and spill something on the floor ---

KADDERLY:

Yes, I certainly would hate to have that gingerbread fall on its face on the linoleum ---

VAN DEMAN:

Before you got the orange marmalade on it. Yes, that would be sad. Well, these points about the oven are just a few of the many that it's well to look into before you buy a gas range. You'll find all the rest down there in tabloid form in the circular.

KADDERLY:

It seems to me this circular would be a very useful companion piece to that printed leaflet "Liquefied Gas for the Household," in case any one

happens to be thinking about installing that kind of fuel and buying a new gas range. I take it the Bureau of Home Economics will be glad to send these in pairs.

VAN DEMAN:

Yes, in pairs, or separately --- we aim to serve either way.

KADDERLY:

(Ad lib offer of leaflet "Liquefied Gas for the Household" and "Points to look for in selecting the Gas Range.")

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